SECTION 1. INTRODUCTION

1-1. INTRODUCTION.

The Henny Penny Open Fry Station is a basic unit of food equipment designed to cook foods better and easier. The microcomputer based design helps make this possible.

1-2. MODEL VARIATIONS

This manual covers the following variations of the Henny Penny Open Fry Station:

- Model OG-301/302/303 (gas model)
- Model OE-301/302/303 (electric model)

1-3. FEATURES

- Easily cleaned.
- 43 lb. shortening capacity - gas model.
- 48 lb. shortening capacity - electric model.
- 2 Half size baskets per well (or full size baskets).
- Microcomputer control.
- Stainless steel construction.
- Manual reset high limit control.
- Self-diagnostic system built into controls.
- Built in filter (handles all 3 wells).

1-4. SAFETY

The Henny Penny Fry Station has many safety features incorporated. However, the only way to ensure safe operation is to fully understand the proper installation, operation, and maintenance procedures. The instructions in this manual have been prepared to aid you in learning the proper procedures. Where information is of particular importance or is safety related, the words DANGER, WARNING, CAUTION, or NOTE are used. Their usage is described below:

The word DANGER indicates an imminent hazard which will result in highly serious injury such as second or third degree burns.

1-4. SAFETY (Continued)

WARNING

The word WARNING is used to alert you to a procedure that if not performed properly, might cause personal injury.

CAUTION

The word CAUTION is used to alert you to a procedure that, if not performed properly, may damage the fry station.

NOTE

The word NOTE is used to highlight especially important information.

1-5. ASSISTANCE

Should you require outside assistance, just call your local independent distributor maintained by Hennv Penny Corporation.

In addition, feel free to contact our corporate headquarters in Eaton, Ohio. Dial 1-800-417-8417 toll free.